

# Nelson Sauvin Pale Ale

- Gravity **13.8 BLG**
- ABV ---
- IBU **35**
- SRM **6.9**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.3 kg (59.4%)	85 %	7
Grain	Monachijski	1.36 kg (24.5%)	80 %	16
Grain	Caramel/Crystal Malt - 20L	0.45 kg (8.1%)	75 %	39
Grain	Pszeniczny	0.45 kg (8.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.3 %
Boil	Nelson Sauvin	30 g	10 min	11.2 %
Boil	Nelson Sauvin	25 g	5 min	11.2 %
Boil	Nelson Sauvin	15 g	1 min	11.2 %
Whirlpool	Nelson Sauvin	30 g	400 min	11.2 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis